

22. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes potassium sorbate.

23. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes an antifoaming agent.

24. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes

- a) about 77% to 95% water by weight;
- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .03% to 1% acetic acid by weight;
- f) about .02 to 0.3% sodium benzoate by weight;
- g) lecithin in an amount above 4%.

25. The method of decarbonizing baking equipment according to claim 24 wherein said pan coating includes lecithin is an amount of about 4 to 7%.

Remarks:

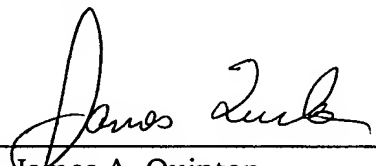
Kindly enter the following this Preliminary Amendment in the above-identified divisional application prior to calculating the filing fee. The application has been amended to delete the allowed claims of the parent application. In addition, new claims 19 through 25 have been added which relate to a method of decarbonizing baking equipment. Composition claim 1, 3 through 7 and 9 through 11 remain and relate to a storage stable pan release coating decarbonizing agent and non-cooking surface cleaner.

Nothing in the art of record cited by the Examiner suggests that the composition of Strouss or of Meeker would function as decarbonizing agent for baking pans that already had a carbon build-up. The patents at issue only suggest that the use of same would prevent carbon build up. However, it is surprising that applicant's claimed invention will in fact clean pans that have already experienced carbon buildup from the use of other products or conditions.

It is respectfully submitted that this divisional application is in condition for allowance and an early notice to that effect is earnestly solicited.

Respectfully submitted,

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CLAIMS

1. (AMENDED) A storage stable pan release coating, decarbonizing agent and nontoxic cooking surface cleaner comprising

- a) water;
- b) mono and diglycerides;
- c) polysorbate;
- d) an antimicrobial effective amount of citric acid;
- e) an antimicrobial effective amount of acetic acid;
- f) an antimicrobial effective amount of sodium benzoate.
- g) lecithin

2. ~~A pan release coating and nontoxic cooking surface cleaner according to claim 1 further comprising lecithin.~~

3. AMENDED A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 12 further comprising lecithin in an amount above about 4% by weight.

4. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 12 wherein said lecithin is in an amount of about 4% to 7% by weight

5. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 12 further comprising potassium sorbate.

6. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 12 further comprising an antifoaming agent.

7. (AMENDED) A storage stable pan release coating, decarbonizing agent and nontoxic cooking surface cleaner comprising;

- a) about 77% to 95% water by weight;

- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .03% to 1% acetic acid by weight;
- f) about .02 to 0.3% sodium benzoate by weight;
- g) lecithin

8. ~~The pan release coating according to claim 7 further comprising;~~

~~g) lecithin~~

9. (AMENDED) The pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 78 wherein said lecithin is an amount of above about 4%.

10. (AMENDED) The pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 78 wherein said lecithin is an amount of about 4 to 7%.

11. (AMENDED) A pan release coating, decarbonizing agent and nontoxic cooking surface cleaner according to claim 78 further comprising antifoaming agent.

19. (new). A method of decarbonizing baking equipment comprising

- i) applying a pan coating to a pan that has a carbon buildup;
- ii) said pan coating composed of
 - a) water;
 - b) mono and diglycerides;
 - c) polysorbate;
 - d) an antimicrobial effective amount of citric acid;

- e) an antimicrobial effective amount of acetic acid;
- f) an antimicrobial effective amount of sodium benzoate and
- g) lecithin;

iii) baking a bakery product in said pan to remove said carbon buildup during the baking process.

20. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes lecithin in an amount above about 4% by weight.

21. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes lecithin is in an amount of about 4% to 7% by weight

22. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes potassium sorbate.

23. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes an antifoaming agent.

24. The method of decarbonizing baking equipment according to claim 19 wherein said pan coating includes

- a) about 77% to 95% water by weight;
- b) about 2% to 8% monoglycerides and diglycerides by weight;
- c) about 2% to 7% polysorbate by weight;
- d) about .02% to 1% citric acid by weight;
- e) about .03% to 1% acetic acid by weight;
- f) about .02 to 0.3% sodium benzoate by weight;
- g) lecithin in an amount above 4%.

25. The method of decarbonizing baking equipment according to claim 24 wherein said pan coating includes lecithin is an amount of about 4 to 7%.